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EXECUTIVE CHEF
RYAN JARONIK

We use local products
whenever possible.

339A 2nd Street
{@ 5th Avenue}
Brooklyn, NY 11215
(T) 718.965.7040
benchmarkrestaurant.com

starters



Maine Lobster Bisque 9
Sweet Corn Pudding, Chive Oil

Organic Seasonal Lettuces 9
Crisp Yuca, Radish Confit, Goat Cheese, Truffle Vinaigrette

Cobb Salad 12
*Chicken, House-cured Bacon, Avocado,
Roquefort Cheese, Sherry Vinaigrette*

Waldorf Salad 11
*Grapes, Apples, Walnuts, Celery,
Chicken Breast, Curried Dressing, Blue Cheese*

Pulled Duck Confit Salad 11
Frisée, Lardons, Slow Poached Egg, Sherry Vinegar

El Patron 11
*Mixed Greens, Grilled Chicken, Blue Cheese,
Black Olives, Balsamic Vinaigrette*

snacks



Mac-n-Cheese · Wisconsin Cheddar, Smoked Pork 9
Artisanal Cheese Plate · Saxelby Cheesemongers 12

Spice Cured Olives 4
Duck Confit Flatbread 11

sides + extras \$6



Benchmark Home Fries · Gruyère, Habanero Salsa
Hand Cut Fries
Creamed Spinach
Goat Cheese Potato Purée
Charred Brussels Sprouts · Pancetta, Hazelnuts
Wild Mushroom Spaetzle · Mustard, Arugula

three course prix fixe

three course prix fixe \$18

1

Maine Lobster Bisque
Sweet Corn Pudding, Chive Oil

Braised Beef Short Rib
*Celery Root, Parsley Pistou,
Red Wine Jus*

Organic Seasonal Lettuces
*Crisp Yuca, Goat Cheese,
Black Pepper Roasted Strawberries,
Truffle Vinaigrette*

2

Benchmark Burger
*Dry-aged, Hand Cut Fries,
Homemade Fixin's*

Pan Seared Crab Cakes
Southwestern Slaw, Chipotle Aioli

Roasted Acorn Squash
*Curried Quinoa, Wild Mushrooms,
Winter Squash*

3

Triple Chocolate Martini
*Dark, Milk + White Chocolate Custards,
Malt + Chocolate Cake, Dulce de Leche
Gelato*

**White Chocolate Strawberry
Bread Pudding**
Lemon Caramel, Vanilla Bean Gelato

Cookie Dough Eggroll
*Candied Walnuts, Miso Caramel,
Espresso Gelato*

mains



12oz New York Strip 17
*Goat Cheese Potato Purée, Creamed Spinach,
Red Wine Sauce*

Pan Seared Crab Cakes 13
Southwestern Slaw, Chipotle Aioli

Stuffed Meatloaf 14
Spinach + Cheddar, Mashed Potatoes, Mushroom Gravy

Chicken Pot Pie 14
Carrots, Peas, Mushrooms

Roasted Acorn Squash 13
Curried Quinoa, Wild Mushrooms

Joe's Special 13
Three Eggs, Dry-aged Ground Beef, Spinach, Mushrooms

Bone-in Ribeye 24oz 32
Corn-finished, Wet-aged

20% gratuity may be added to parties of 6 or more

sandwiches



all sandwiches served with hand cut fries

Pressed Roasted Pork Loin 10
Prosciutto, Gruyère, Aioli, Pickles

Pressed Chicken Breast 11
Tomato, Avocado, Cheddar

Jalapeno Burger Sliders 12
Baby Brioche, Caramelized Onions, Chipotle Aioli

House Cured Short Rib 'Pastrami' 13
Truffled Sauerkraut, Rye, Gruyere, Dijon

½ Sandwich + Soup Combo 10-13
*Half of any of the above + soup of your choice
Price determined by sandwich*

Benchmark Burger 13
Dry-aged, Homemade Fixin's
Choice of Gruyère, Cheddar, Goat Cheese, Blue Cheese

Lobster Roll 17
Brioche, Celery, Lemon Aioli